# WHITEHEAD DECLARATION EXHIBIT GG

#### **DETAINEE JOB DESCRIPTION**

JOB TITLE:	COOK	
WORK AREA	A: Kitchen	
NORMAL W	ORK HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager
PAY SCALE	/ GRADE:	\$1.00 per day / Semi-skilled
CAPSULE JO	DB DESCRIPTION	: To assist in cooking a days meal and keeping the area clean at all times.
SPECIFIC W	ORK DUTIES:	
1. 2.		rds completely, no deviation without prior approval. ation with Facility and detainee staff to ensure there is enough food for the
3. 4.	Assist in the prepara	ation of all food products and canned goods.  eftovers indicating date, time, and temperature when items(s) are returned to
<ol> <li>Clean all ovens, stoves, grills, kettles, and surrounding work areas, floors, walls, etc. after each meal.</li> </ol>		
6. 7.	-	structions and posted operational rules. ood Service Supervisor may ask you to do.
SPECIAL RE	QUIREMENTS:	Medical Clearance and must be able to lift 30 lbs.
	REQUIREMENTS:	
1.		
2. 3.		
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TERMINATI	I <b>ON</b> – Typically requ	uires an Incident Report
1.	Failure to follow Sa	
2.	Failure to follow Su	pervisor's instructions
3.	Unexcused absented	
4.	Misconduct, horsep	lay, etc.
5.	Theft	
6.	Unsatisfactory Wor	k Performance
Note: Not all	work duties may be l	isted; other duties may be assigned as deemed necessary.
	(Detainees's Name and A	#) Date
	(FSM / Designee Signatur	<u>e</u>

Exhibit <u>304</u>
Witness <u>Delacou 2</u>
Date <u>12-2-19</u>

## **DETAINEE JOB DESCRIPTION**

JOB TITLE:	DISHWASH	ER	
WORK AREA:	Kitchen		
NORMAL WORK	HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager	
PAY SCALE / GR	ADE:	\$1.00 per day / Semi-skilled	
CAPSULE JOB D	ESCRIPTION:	To assist in the cleaning of all dishes and to keep area clean at all times.	
<ol> <li>Ensu</li> <li>Emp</li> <li>Ensu</li> <li>Mon</li> <li>oper</li> <li>Inve</li> <li>Brea</li> <li>Follows</li> </ol>	are that plastic curty trash cans in our the dishwash ditor dish soap us rational rules. Intory cups and so we all safety instanting that any Forman and some control of the control of th	debris, tossing food remains into trashcan.  Ips, bowls and sporks are washed and not thrown into the trash.  Idish area, stack trays in storage rack, keeping work area thoroughly cleaned er is cleaning properly and all temperatures are up to specifications.  It is an ecessary, following all safety instructions and posted porks after each meal.  Imachine and clean all pipes and the out side after each meal.  It is tructions and posted operational rules.  It is od Service Supervisor may ask you to do.  Medical Clearance and must be able to lift 30 lbs.	
2.			
TERMINATION – Typically requires an Incident Report  1. Failure to follow Safety Procedures 2. Failure to follow Supervisor's instructions 3. Unexcused absenteeism 4. Misconduct, horseplay, etc. 5. Theft 6. Unsatisfactory Work Performance  Note: Not all work duties may be listed; other duties may be assigned as deemed necessary.			
(Deta	ninees's Name and A	Date	

## **DETAINEE JOB DESCRIPTION**

JOB TITLE:	FOOD PREP	
WORK AREA:	Kitchen	
NORMAL WORK	HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager
PAY SCALE / GRA	DE:	\$1.00 per day / Semi-skilled
CAPSULE JOB DE	SCRIPTION:	To assist in the preparation of all foods that need to be prepared for a mea
SPECIFIC WORK  1. Check 2. Work 3. Follow 4. Clean 5. Ensur 6. Follow 7. Label 8. Follow 9. Anyth  SPECIAL REQUIF  TRAINING REQUIF  1. 2. 3.  TERMINATION — 1. Failur 2. Failur 3. Unex 4. Misco 5. Theft 6. Unsat	buties:  the daily menus with supervisor wall safety instrand sanitize all e that the meat to all recipe card all food items to wall safety instraing that any For REMENTS:  Typically require to follow Safe re to follow Sup cused absenteei anduct, horseplactisfactory Work	a for items that need to be prepared for upcoming meals. It is to determine what food items need to be prepared for each meal. It is to determine what food items need to be prepared for each meal. It is to determine what food items need to be prepared for each meal. It is upon completion of preparing food. It is completely, no deviation without prior approval. It is completely, no deviation without prior approval. It is that were prepared and specify for which meal. It is not some prepared operational rules. It is not some provided in the cooler. It is completely be a service of the cooler. It is not some provided in the cooler. It is
(Detain	iees's Name and A #	) Date

# **DETAINEE JOB DESCRIPTION**

JOB TITLE:	LIGHT DUT	Y	
WORK AREA:	Kitchen		
NORMAL WOR	RK HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Man	nager
PAY SCALE / G	RADE:	\$1.00 per day / Semi-skilled	
CAPSULE JOB	DESCRIPTION:	To do light duty work and perform small cleaning work as directed	1.
2. Cl 3. Cl 4. Fo	ace condiments in a ean and sanitize all ean and sanitize all ollow all safety ins	cups when the menu calls for it.  I work areas upon completion of preparing food.  I equipment when needed.  tructions and posted operational rules.  bood Service Supervisor may ask you to do.	
SPECIAL REQ	UIREMENTS:	Medical Clearance and must be able to lift 40 lbs.	
1. 2. 3.	QUIREMENTS:		
1. Fa 2. Fa 3. U 4. M 5. Tl 6. U	nilure to follow Saf nilure to follow Sup nexcused absentee lisconduct, horsepl heft nsatisfactory Work	pervisor's instructions ism ay, etc.	
(D	etainces's Name and A #	Date	
. <del>(F</del>	SM / Designee Signature		

#### **DETAINEE JOB DESCRIPTION**

JOB TITLE:	TLE:	TI	OB	Ĭ
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LINE BACK-UP

WORK AREA:

Kitchen

**NORMAL WORK HOURS:** 

AM Shift or PM Shift. Shift will be assigned by Food Service Manager

PAY SCALE / GRADE:

\$1.00 per day / Semi-skilled

**CAPSULE JOB DESCRIPTION:** To back-up the service line; ensure adequate and consistent service of all food items and keep areas clean at all times.

#### **SPECIFIC WORK DUTIES:**

- 1. Assist in setting up the serving line prior to each meal
- 2. Clean and sanitize all work areas after each meal.
- 3. Help in the service of food items as needed.
- 4. When the meal service is completed, assist in the cleaning of all food service areas.
- 5. Follow all safety instructions and posted operational rules.
- 6. Anything that any Food Service Supervisor may ask you to do.

**SPECIAL REQUIREMENTS:** Medical Clearance and must be able to lift 40 lbs.

#### TRAINING REQUIREMENTS:

- 1.
- 2.
- 3.

#### TERMINATION - Typically requires an Incident Report

- 1. Failure to follow Safety Procedures
- 2. Failure to follow Supervisor's instructions
- 3. Unexcused absenteeism
- 4. Misconduct, horseplay, etc.
- 5. Theft
- 6. Unsatisfactory Work Performance

Note: Not all work duties may be listed; other duties may be assig	ned as deemed necessary.
(Detainees's Name and A #)	Date
(FSM / Designee Signature	

## **DETAINEE JOB DESCRIPTION**

		_		
JOB TITLE:	LINESERVE	R		
WORK AREA:	Kitchen			
NORMAL WORK	HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager		
PAY SCALE / GRA	ADE:	\$1.00 per day / Semi-skilled		
CAPSULE JOB DE	ESCRIPTION:	To serve all food and keep area clean at all times.		
<ol> <li>Check</li> <li>Assis</li> <li>Keep</li> <li>Retur</li> <li>Wrap</li> <li>Assis</li> </ol>	t in the setup of k with the super t in serving the the serving line of all serving uto and cover all le t in the sweeping wall safety inst	the food line.  visor to verify the utensils needed for the serving line.  meal, dishing out the proper portions.  and serving area clean and free of obstructions.  ensils to the supervisor once they have been cleaned and sanitized.  eftovers in the pans and return to the prep tables for the cooks to label.  ag and moping of the floors after each meal.  cructions and posted operational rules.  bood Service Supervisor may ask you to do.		
SPECIAL REQUI	REMENTS:	Medical Clearance and must be able to lift 40 lbs.		
TRAINING REQU 1. 2. 3.	JIREMENTS:			
TERMINATION -	- Typically requ	ires an Incident Report		
TERMINATION – Typically requires an Incident Report  1. Failure to follow Safety Procedures 2. Failure to follow Supervisor's instructions 3. Unexcused absenteeism 4. Misconduct, horseplay, etc. 5. Theft 6. Unsatisfactory Work Performance  Note: Not all work duties may be listed; other duties may be assigned as deemed necessary.				
(Deta	inees's Name and A	Date Date		

#### **DETAINEE JOB DESCRIPTION**

JOB TITLE:

POTS AND PANS

WORK AREA:

Kitchen

**NORMAL WORK HOURS:** 

AM Shift or PM Shift. Shift will be assigned by Food Service Manager

PAY SCALE / GRADE:

\$1.00 per day / Semi-skilled

**CAPSULE JOB DESCRIPTION:** To keep pots and pans clean; and assist in cleaning and sanitation of all areas in the kitchen.

#### SPECIFIC WORK DUTIES:

- 1. Clean all items used in the cooking and food storage process.
- 2. Monitor soap and sanitizer and refill as needed.
- 3. Keep soap sink and sanitizer sink fresh and change frequently.
- 4. Put away all cleaned items in their proper storage area.
- 5. Clean and sanitize your work area after each meal.
- 6. Keep food trough clean and free of food debris.
- 7. Follow all safety instructions and posted operational rules.
- 8. Anything that any Food Service Supervisor may ask you to do.

**SPECIAL REQUIREMENTS:** Medical Clearance and must be able to lift 30 lbs.

#### TRAINING REQUIREMENTS:

- 1.
- 2.
- 3.

## TERMINATION - Typically requires an Incident Report

- 1. Failure to follow Safety Procedures
- 2. Failure to follow Supervisor's instructions
- 3. Unexcused absenteeism
- 4. Misconduct, horseplay, etc.
- 5. Theft
- 6. Unsatisfactory Work Performance

Note: Not all work duties may be listed; other duties may be assig	med as deemed necessary.
(Detainees's Name and A #)	Date
(FSM / Designee Signature	

# **DETAINEE JOB DESCRIPTION**

JOB TITLE:	STOREROOM	M PULLER
WORK AREA	: Kitchen	
NORMAL WO	ORK HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager
PAY SCALE /	GRADE:	\$1.00 per day / Semi-skilled
CAPSULE JO	B DESCRIPTION:	To pull, stock, and rotate the stock in the storeroom and coolers.
2. 6 3. 1 4. 1 5. 6	Work closely with su Clean, sweep and mo dated. Keep the coolers clea Follow all safety inst Assist in the unloadin Keep all food storage Follow all safety inst	pervisor to ensure that all food products are pulled for the upcoming mean p the storeroom, keeping all food items neat, stored correctly, rotated and an and free of blockage.  Tructions and posted operational rules.  The gof all pallets, products packing away all inventory.  The racks clean and free of dust and debris.  Tructions and posted operational rules.  The posted operational rules are pulled for the upcoming mean posted and posted operational rules.
SPECIAL RE	QUIREMENTS:	Medical Clearance and must be able to lift 50 lbs.
1. 2. 3.	EQUIREMENTS:	
1. 2. 3. 4. 5. 6.	Failure to follow Saf Failure to follow Suf Unexcused absentee Misconduct, horsepl Theft Unsatisfactory Work	pervisor's instructions ism ay, etc.
	(Detainees's Name and A	Date

# **DETAINEE JOB DESCRIPTION**

JOB TITLE	UTILITY	
WORK ARE	EA: Kitchen	
NORMAL V	VORK HOURS:	AM Shift or PM Shift. Shift will be assigned by Food Service Manager
PAY SCALI	E / GRADE:	\$1.00 per day / Semi-skilled
CAPSULE J	OB DESCRIPTION:	To assist in cleaning and sanitation of all areas in the kitchen.
SPECIFIC V	WORK DUTIES:	
1.		carts when they are returned to the kitchen.
2.		dry storage racks and tray carts.
3.	Clean and sanitize ba	
4.		vept and mopped at all times.
5.	Keep floor drains cle	
6.		trash containers as needed.
· 7.	Assist in trash runs to	
8.		alls, walk-ins, freezer doors, tables, etc.
9.		ructions and posted operational rules.
10.	Anything that any Fo	od Service Supervisor may ask you to do.
SPECIAL R	REQUIREMENTS:	Medical Clearance and must be able to lift 40 lbs.
TRAINING	REQUIREMENTS:	
1.		
2.		
3.		
TERMINA'	<b>FION</b> – Typically requ	ires an Incident Report
1.	Failure to follow Saf	
2.		pervisor's instructions
3.	Unexcused absentee	

Note: Not all work duties may be listed; other duties may be assig	ned as deemed necessary.
(Detainees's Name and A #)	Date
(Detainees s Name and A #)	Buce
(FSM / Designee Signature	

Misconduct, horseplay, etc.

Unsatisfactory Work Performance

4.

5.

6.

Theft